

TECHNICAL PRODUCT SPECIFICATION

STRICTLY CONFIDENTIAL

Long Clawson Dairy Ltd
 Long Clawson
 Melton Mowbray
 Leicestershire
 LE14 4PJ



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Product Name:	Thomas Hoe Stevenson® Aged Leicestershire Red 1 x 3.6kg		
SKU No:	08304AFA	EEC Number:	UK ME 003 EC
Issue No:	1	Date Issued:	01 May 2015
Contacts:	Technical Manager Sales & Marketing Manager		Rev 12 2017
Warnings, Hazards:	Allergy Advice! See ingredients in BOLD .		
Claims, Logos:	N/A		

Product Description:	Full Fat Coloured Hard Cheese with added colour Annatto (E160(b))
UK Legal Description:	A Full Fat Hard Red Cheese made with pasteurised cow's milk with added colour Annatto.
UK Statutory Ingredients List:	Aged Leicestershire Red (Pasteurised Cow's Milk , Salt, Colour: Annatto, Dairy Cultures, Vegetarian Rennet).
County of Origin Statement:	Made in the UK using milk from the UK.
Product Shelf Life:	From day of packing: 180 days
Outer Case Bar Code:	95012004007976

INGREDIENTS LIST		
Ingredient Name	Supplier	Country of Origin
Pasteurised Cow's Milk	Long Clawson Dairy Producers (Co-operative) (Approved Red Tractor Producers)	United Kingdom
Pasteurised Cow's Milk	County Milk (Approved Red Tractor Producers)	United Kingdom
Pasteurised Cow's Milk	Meadow Foods (Approved Red Tractor Producers)	United Kingdom
Pasteurised Cow's Milk	Clawson approved Red Tractor Milk Suppliers (Producers)	United Kingdom
Salt	Confidential	United Kingdom
Colour (Annatto)	Confidential	United Kingdom
Starter Cultures	Confidential	Denmark /Australia/ Germany/ USA
Vegetarian Rennet (Microbial)	Confidential	France/Denmark

FINISHED PRODUCT STANDARDS - CHEMICAL			
Parameter	Target	Maximum	Minimum
Fat g/100g	37.6		30.0
Fat in Dry Matter(%)	52.5		48.0
Moisture g/100g	28.4	42.0	-
Salt g/100g	1.54	1.0	2.0
Salt in Moisture (%)	4.3	-	-
pH	5.7	7.0	4.5

FINISHED PRODUCT STANDARDS - MICROBIOLOGICAL		
Parameter	Target	Reject
Enterobacteriaceae	<100/g	>1000/g
L.Monocytogenes	Absent in 25g	Present in 25g
Coliform	<1000/g	>1000/g
E.coli	<10/g	>10/g
Staph Enterotoxin	Absent	Present

NUTRITIONAL INFORMATION – Average values per 100g		
		Source of Data
Energy	1923Kj 464Kcal	Calculation
Protein	26.2g	Calculation from the nitrogen (Nx6.25)
Carbohydrate	1.5g	Calculation (100 - Protein - Ash - Fat - Moisture)
of which:		
sugars	0.5g	C007 by Ion Chromatography
Fat	39.2g	C009 by NMR
of which:		
Saturated	25.1g	C004 by GC
Monounsaturated	10.6g	C004 by GC
Polyunsaturated	1.1g	C004 by GC
Fibre	0.5g	C003 by AOAC method 991.43
Sodium	0.457g	C006 using Flame Photometry
Salt	1.14	Calculations

Parameter	YES	NO	Comments or N/A
Is the product free from all artificial sweeteners?	✓		
Is the product free from added sugars?	✓		
Is the product free from Genetically Modified Ingredients?	✓		
Is the product free from Genetically Modified Processing Aids?	✓		
Is the product free from any material derived from GM Organisms?	✓		
Is the product free from Egg / Egg Derivatives?	✓		
Is the product free from Fish / Fish Derivatives?	✓		
Is the product free from milk and milk derivatives?		✓	Pasteurised Cow's Milk
Is the product free from Shellfish and crustaceans?	✓		
Is the product free from Soya / Soya Derivatives?	✓		
Is the product free from SO2 / SO2 Derivatives?	✓		
Is the product free from Wheat, rye barley, oats, kamut and hydrolysed strains and their derivatives?	*✓		*Wheat combined in growth substrate for cultures
Is the product free from Mustard / Mustard Seeds?	✓		
Is the product free from Celery / Celeriac?	✓		
Is the product free from Sesame Seeds?	✓		
Is the product free from Peanuts and Peanut derivatives?	✓		
Is the product free from Nuts / Nut Derivatives? i.e.* Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadama, Queensland	✓		
Is the product free from all other Nuts and Seeds?	✓		
This product has not been produced in a factory where nuts as listed above* are handled. Do you agree?	✓		
<ul style="list-style-type: none"> (If No) Do nuts go down the same line? 			
<ul style="list-style-type: none"> (If No) State the type of nut, oil or seed. 			
Is the product suitable for Coeliacs?	✓		
Is the product free from Gluten?	✓		
Is the product free from Cow's Milk / Milk Derivatives?		✓	Pasteurised Cow's Milk
Is the product free from All Additives?		✓	Sodium Hexacyanoferrate (E535) present in Salt, Annatto (E160(b)) present @ 220ppm in final product
Is the product free from Benzoates?	✓		
Is the product free from BHA / BHT?	✓		
Is the product free from Glutamate?	✓		
Is the product free from All Colours?		✓	Annatto (E160(b))
Is the product free from Preservatives?	✓		

Parameter	YES	NO	Comments or N/A
Is the product free from Artificial Preservatives?	✓		
Is the product free from Flavourings?	✓		
Is the product free from Artificial Flavourings?	✓		
Is the product free from Yeast / Yeast Derivatives?	✓		
Is the product free from Potassium Based Salt Substitutes?	✓		
Is the product suitable for Vegetarians?	✓		
Is the product suitable for Vegans?		✓	Pasteurised Cow's Milk
Does the product conform to relevant legislation on heavy metals and other trace contaminants such as pesticides and mycotoxins?	✓		
This product may have been previously frozen.		✓	
Is the product packaged in a protective atmosphere?		✓	
Does relevant packaging comply with The Materials and Articles in Contact with Food Regulations 1987?	✓		
Does the packaging conform to The Packaging (Essential Requirements) Regulation 2003?	✓		

Method of Manufacture:

Raw Ex Farm Milk is stored for up to 24 hours. Milk is pasteurised $>72^{\circ}\text{c}$ / >15 sec's and put into vats at $30 - 34^{\circ}\text{c}$. Starter cultures, Annatto and rennet are added. The curd is cut and allowed to drain. The curd is then salted and milled then put into cloth lined moulds and pressed at $20 - 40$ PSI overnight. The cheese are then removed from the moulds and the outside of the cheese is rubbed with concentrated butter before being transferred to a maturing room on cheese trollies.

The cheese are then turned weekly for the first 4 weeks and are wrapped in a greaseproof paper on the fourth week. Maturing continues for a minimum of 20 weeks.

All cheese will be a minimum of 20 weeks old at the time of dispatch. Cheese is to be specially selected to ensure the highest possible quality.

Storage Conditions:	Product storage temperature Min. 0° C Max. 5° C. Once opened, consume within 3 days and by “use By” date shown.
Packing Specification:	<p>Wax proof paper - Dimensions: 765mm x 520mm Weight: 11.8g</p> <p>Thomas Stevenson Hoe Box- Dimensions: 263mm x 258mm x 98mm Weight: 173g</p> <p>No. Per Pack - 1 Pack weight – 3.6kg Packs per outer case – 1 Pallet Configuration – 20 x 5 Cases per pallet - 100</p> <p>Standard Pallet - 1200mm x 1000mm x 163mm Pallet wrapped in stretch film to ensure stability</p>

Signed on behalf of Long Clawson Dairy Ltd.

Signature:



Name: Navneet Bajwa

Position: Specifications Technologist

Date: 01 May 2015